

SMALL PLATES

BUTTERNUT SQUASH FRITTI Parmesan, fermented chili aioli	14
BEEF TARTARE Chives, shallots, house mustard, quail yolk, black truffle, potato chips	18
MUSHROOM ARANCINI Cremeni mushrooms, Fontina cheese, truffle aioli	14
RABBIT & PORK TERRINE Pickled haskap berries, house mustard, yellow beans, sourdough toast	16

PASTAS – made in house daily

SHORTRIB PAPPARDELLE Wallace co-op braised beef, horseradish gremolata	25
SPAGHETTONI ALL'AMATRICIANA Guanciale, tomato, chili	23
MUSHROOM RIGATONI Blue oyster, Lion's mane, Shiitake, white wine, herbs, shallots	26
BUTTERNUT SQUASH AGNOLOTTI Ricotta, Parmesan, lemon, sage butter, toasted pecans	24

SIDES

FRITES Rosemary aioli	10
WINTER VEGETABLES Fennel, celeriac, cauliflower, carrots, white wine bagna cauda, parsley	10

CHICKEN LIVER PATE Red wine & blackcurrant compote, mustard, pickled shallots, sourdough	16
KALE SALAD Black kale, cashew cheese, Parmesan, breadcrumbs, lemon & olive oil	14
FRESH EAST COAST OYSTERS Fresh horseradish & lemon	18/32

LARGE PLATES

STEAK FRITES Wallace co-op Black Angus striploin, frites, salsa verde	36
STUFFED CHICKEN THIGH Walnuts, shallots, thyme, Sonset farms spelt, fried parsley	28
GRILLED PORK LOIN Roast fennel, mustard greens, apple & mustard vinaigrette	27
B.C STEELHEAD TROUT Sauteed kale, green garlic, hot olive cream	30

SWEETS

VANILLA BEAN PANNACOTTA Organic haskap berry coulis	10
TIRAMISU Espresso, dark rum, bittersweet chocolate, cocoa	12
PECAN SUGAR PIE Vanilla bean cream	12

We are proud to offer the finest of Kingston Ontario's local food scene. We work with over 20 farmers and food producers in the area all year around to bring you the best quality ingredients on our seasonal rotating menu. Enjoy!

For groups of 8 or more we add an 18% auto gratuity to the bill